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 Terms: **transglutaminase /p (cross-link! or crosslink!) and date<8/1/1998** ([Edit Search](#) | [Suggest Terms for My Search](#))

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March 27, 1990

PRODUCTION OF GELATIN HAVING HIGH POLYMERIZATION DEGREE

INVENTOR: TANI TAKEHIRO; MOTOKI MASAO

APPL-NO: 63236966

FILED-DATE: September 21, 1988

ASSIGNEE-AT-ISSUE: NIPPI ZERACHIN KOGYO KK
 AJINOMOTO CO INC

PUB-TYPE: March 27, 1990 - Un-examined patent application (A)

PUB-COUNTRY: Japan (JP)

IPC-MAIN-CL: A 23L001#562

IPC-ADDL-CL: C 09H003#0

IPC-ADDL-INFO: C 07K015#20

ENGLISH-ABST:

PURPOSE: To obtain the subject gelatin having high jelly strength and high melting point by **crosslinking** and polymerizing a gelatin solution having a specific concentration with a **transglutaminase** and terminating the reaction before the gelatin of the gelatin.

CONSTITUTION: A gelatin solution having a concentration of 2-60wt.% is produced by adding water to gelatin and the gelatin is **crosslinked** and polymerized by the addition of -gt;=0.1 unit of **transglutaminase** (based on 1g of gelatin) originated from an actinomycete (e.g., Streptovercillium). The **crosslinking** reaction is terminated before the gelatin of the gelatin

by inactivating the enzyme or changing the reaction condition to obtain the objective gelatin suitable for a gelatin for food, gelatin for industrial use, gelatin for photographic use, etc.

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